

PATENT ABSTRACTS OF JAPAN

(11)Publication number : **10-225273**

(43)Date of publication of application : **25.08.1998**

(51)Int.Cl. A23L 1/318
A23L 1/31

(21)Application number : **09-029408** (71)Applicant : **MARUKO SHOKUHIN KK**

(22)Date of filing : **13.02.1997** (72)Inventor : **KODAMA MASAKIYO**

(54) PRODUCTION OF FRIED FOOD

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a process for producing a juicy and soft fried meat such as fried pork cutlet at a low cost in improved yield of the food while preventing the peeling of coating during the production process.

SOLUTION: A piece of meat is immersed in a protein solution containing $\geq 0.5\%$ of a thermally denaturalizable water-soluble protein and $\geq 1.0\%$ of common salt at 5-10°C for 6-24hr, a starch solution containing $\geq 5\%$ of trehalose is applied to the meat, the coated meat is steamed in a steaming chamber having an ambient temperature of 75-85°C until the temperature of any part of the meat reaches $\geq 75^\circ\text{C}$ and the steamed meat is smeared with flour and fried in an oil.